

CLAIMS

1. A method for the manufacture of a food material containing cysteine, comprising:  
preparing a yeast extract from yeast cells containing  $\gamma$ -glutamylcysteine;  
concentrating the extract at a temperature of not greater than 60°C to prepare a food  
5 material in a liquid form where the solid concentration is at least 10%;  
raising the temperature to a temperature ranging from 70 to 130°C;  
heat treating the temperature at 70 to 130°C for a time sufficient to convert the  $\gamma$ -  
glutamylcysteine into cysteine.
2. The method of Claim 1, wherein the amount of reducing sugar in the food material  
10 is not more than 1%.
3. The method of Claim 2, wherein the amount of reducing sugar in the food material  
is not more than 0.5%.
4. The method of Claim 1, wherein said heat treating is under an acidic condition.
5. The method of Claim 4, wherein said acidic condition is at a pH ranging from 3.5  
15 to 6.0.
6. The method of Claim 1, wherein said concentrating is by vacuum concentration.
7. The method of Claim 1, wherein said heat treating is at a temperature of 70 to  
100°C.
8. The method of Claim 1, wherein said heat treating is at a temperature of 75 to  
20 100°C.
9. The method of Claim 1, wherein  $\gamma$ -glutamylcysteine is present in the yeast extract  
at an amount not to exceed 30% by weight of the total yeast extract.
10. The method of Claim 1, wherein  $\gamma$ -glutamylcysteine is present in the yeast extract  
at an amount of at least 1% by weight of the total yeast extract.

11. The method of Claim 1, wherein said concentrating is for a time ranging from 6 to 15 hours.

12. The method of Claim 1, wherein said heat treating is for a time ranging from 30 to 120 minutes.

5 13. The method of Claim 1, wherein said yeast extract contains no more than 0.5% by weight of glutathione.

14. The method of Claim 1, wherein said yeast extract contains no more than 0.1% by weight of glutathione.

10 15. The method of Claim 1, wherein solid concentration obtained by said concentrating is at least 20%.

16. The method of Claim 1, wherein solid concentration obtained by said concentrating is at least 30%.

17. The method of Claim 1, wherein solid concentration obtained by said concentrating ranges from 10 to 60%.

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